To Star

JUMBO GULF SHRIMP 3.50 PER SHRIMP HOMESTYLE COCKTAIL SAUCE

JUMBO LUMP CRAB CAKE 10 with Mango Slaw & Remoulade Sauce

Fried Calamari Tempura 10

Marinara Sauce, Long Hots

GUACAMOLE & CHIPS 10 HOMEMADE GARNISHED WITH PICO DE GALLO & TORTILLA CHIPS

Soup or Salad

HOMEMADE SOUP OF THE DAY CUP 3 BOWL 5

CROCK OF ONION SOUP 5 CRUSTED WITH TWO CHEESES

CLASSIC CAESAR SALAD with Shaved Parmesan 7

MIXED FIELD GREENS 6 Tomatoes, Walnuts, Cranberries, GORGONZOLA CHEESE, BALSAMIC DRESSING

Salad Add On's

BLACKENED SALMON 9 CHICKEN 9 Shrimp 12

Favorites

ALL ENTREES COME WITH A CHOICE OF MIXED FIELD OF GREENS SALAD, CAESAR SALAD OR SOUP OF THE DAY

9 oz. Filet Mignon 28

SCARPARIELLO 27 Pan Roasted Baby Chicken, White Wine, Garlic, Lemon

SHORE CLUB SEAFOOD PLATTER A JUMBO LUMP CRAB CAKE, GRILLED SHRIMP & SCALLOPS, CLAMS CASINO ACCOMPANIED BY RICE PILAF AND CITRUS BUTTER (ADD A LOBSTER TAIL \$10 ADDITIONAL)

and Bay Leaf with Sauteed Spinach and Roasted Potatoes

PAN SEARED FILLET OF SALMON WITH A SESAME GINGER SAUCE OVER SAUTEED SPINACH

JUMBO LUMP CRAB CAKES WITH MANGO SLAW & REMOULADE SAUCE 29

PAN SEARED JUMBO SEA SCALLOPS OVER BROCCOLI RABE & BALSAMIC GLACE 29

Sides

5.00 EACH - SERVES AT LEAST 2

GRILLED ASPARAGUS RICE PILAF BAKED POTATO

SWEET POTATO FRIES FRENCH FRIES

Lighter

8 oz. Angus Burger 14 WITH OR WITHOUT CHEESE, BACON, SAUTEED ONIONS & French Fries or Sweet Potatoes Fries ADD AVOCADO \$1.50

SLICED FILET MIGNON SANDWICH WITH CARAMELIZED ONIONS & MUSHROOMS OVER GARLIC CROSTINI & HOMEMADE FRIES

SLIDERS TRIO 13
CHOICE OF BEEF, LOBSTER OR CRAB CAKE ON SPLIT PRETZEL ROLL

PRIME RIB Queen Cut \$25.95 ~ King Cut \$28.95 CHOICE OF SOUP OR SALAD AND DESSERT

Sunday Special

FILET MIGNON, RACK OF LAMB OR SALMON \$25.95 INCLUDE A GLASS OF WINE OR PINT OF BEER. CHOICE OF SOUP OR SALAD AND DESSERT

Wines by the Glass

Ste. Genevieve Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot, Pinot Noir, Chile. 7.50

White Wine/Sparkling

I. Roget Champagne "Brut" 7.50 LUNETTA PROSECCO BRUT, CAVIT, ITALY (187ML). 8 LIVIO FELLUGA "ESPERTO" PINOT GRIGIO, VENETO, ITALY. 8 YEALANDS SAUVIGNON BLANC, MARLBOROUGH, NZ. 9 IACKSON ESTATE CHARDONNAY, SANTA MARIA VALLEY, CA. 9 50 DEGREE RIESLING, GERMANY. 9 CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSE, PROVENCE FR. 10

RED WINE

CLOS DU BOIS MERLOT, CALIFORNIA. 9 MURPHY GOOD CABERNET SAUVIGNON, SONOMA, CA. 9 BUENA VISTA, PINOT NOIR, CARNEROS, CALIFORNIA 12 PORTILLO MALBEC, MENDOZA, ARGENTINA. 9 FERRARI CARANO "SIENA", SONOMA, CA. 10 LAMOLE CHIANTI, CLASSICO, TIALY 9 VILLA PUCCINI "TOSCANA RED", TUSCANY, ITALY. 9

Wines by the Bottle RED WINE

White Wine/Sparkling

LUNETTA PROSECCO BRUT, CAVIT, ITALY (187ML), 30 IACKSON ESTATE CHARDONNAY, SANTA MARIA VALLEY, CA. 35 LIVIO FELLUGA "ESPERTO" PINOT GRIGIO, VENETO, ITALY. 32 50 DEGREE RIESLING, GERMANY, 35 YEALANDS SAUVIGNON BLANC, MARLBOROUGH, NZ. 35 CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSE, PROVENCE FR. 42 LAMOLE CHIANTI, CLASSICO, ITALY 36

MURPHY GOOD CABERNET SAUVIGNON, SONOMA, CA. 35 CLOS DU BOIS MERLOT, CALIFORNIA. 35 BUENA VISTA, PINOT NOIR, CALIFORNIA 46 VILLA PUCCINI "TOSCANA RED", TUSCANY, ITALY, 34 PORTILLO MALBEC, MENDOZA, ARGENTINA, 35

Upcoming Entertainment Andy Cooney's



Christmas, Show

THURSDAY, DECEMBER 7TH STARTING AT 8:00PM - DOORS OPEN AT 6:00PM

\$59.95 PER PERSON \$64.95 PER PERSON (PREFERRED SEATING)



SUNDAY, DECEMBER 31, 2017

5 Hours Premium Open Bar, Butler Style Hors D'Oeuvres. Gourmet Dinner featuring Surf & Turf, Cheesecake & Tray of Pastries on each Table, AT MIDNIGHT - CHAMPAGNE TOAST, HATS, HORNS & NOISEMAKERS

> \$130 PER PERSON (PLUS 7% TAX AND 20% GRATUITY) Preferred Seating \$140 Per Person (plus 7% tax and 20% gratuity)

2018 Entertainment Jerard Esposito



Saturday, January 20th Saturday, February 10th Starting at 7pm



The Sounds of the Street

Friday, February 9th Starting at 7pm

One Man, One Voice, One Great Show!

FIVE MEMBERS SINGING DOO WOP